

Wallaby Stew

Ingredients:	Equipment:
2.5 kg diced kangaroo meat	Mortar and pestle
4 Tablespoons Olive oil	Large Knife
2 large onion	Green chopping board
2 teaspoon ground pepper berries	Large fry pan
1 bay leaf	Tongs
1 sprig of thyme	Wooden spoon
8x Potatoes peeled and diced	Measuring jug
	Camp oven

Method:

1. Peel and slice onion.

2. Peel, wash and dice potatoes.

3. Place meat in a medium sized bowl and sprinkle with ground pepper berry.

4. In a large camp oven heat olive oil over high heat. Fry onion until softened. Add wallaby and thyme, cook meat until lightly browned. Add potatoes, bay leaf and salt. Add enough hot water to just cover ingredients.

5. Simmer until meat is tender.